

The Tri-Brook Grill

Bar Menu

Available All-Day

Starters

Fried Oysters Virginia oysters served with traditional cocktail sauce	11
Chicken Sliders Fried Chicken with coleslaw and chow-chow	10
Pork Rinds (gf) Cooked to order, a Keto favorite with no carbs and loads of protein	8
Wings (gf) Tossed with Chimichurri or dry rub spices served with ranch or blue cheese dressing	12
Crab Cake 4 oz. domestic lump blue crab cakes with pickled radish and chipotle sauce	11

Flatbreads

Substitute gluten free add \$2

Pesto (v) Pesto, artichokes, feta, Kalamata olive and mozzarella cheese blend	10
Caprese (v) Tomatoes, mozzarella, basil, Kalamata olive, olive oil, and balsamic glaze	10
Carolina Chicken, Bacon Ranch Carolina chicken, cheddar, pepper jack cheese, apple wood smoked bacon, buttermilk ranch with green onions	10

Pick Two

Half & Half Sandwich Salad Cup of Soup	11
Sandwich Choice: Chicken Salad, BLT, Traditional Grilled Cheese	
Salad Choice: Caesar Salad or Iceberg	
Soup: Chili, Soup of the Day	

Soups

Cup \$6 | Bowl \$8

Chili Meat and bean chili, corn tortilla strips, cheddar cheese	
Soup of the Day Chef's featured soup	

Salads

Baby Head Iceberg Lettuce Petite full head of Iceberg lettuce, blue cheese dressing, bacon, grape tomatoes, green onions, and crumpled blue cheese	half 5 full 8
Caesar Salad Hearts of romaine, shredded parmesan cheese, and garlic croutons tossed in a creamy Caesar dressing	half 6 full 9
Bruschetta Salad Mixed greens tossed with tomatoes, onions, basil, Kalamata olives, and balsamic vinaigrette topped with fresh mozzarella	half 5 full 8

Add to any salad: Grilled or Blackened Chicken Breast \$5; Chicken Salad \$5; Salmon \$6

Bread Upon Request | Shared Plates and Splits add \$5
(gf) Gluten Free | (v) Vegetarian

Sandwiches

Served with your choice of chips, coleslaw, or French Fries.
Substitute sweet potato chips, onion rings or fresh fruit for \$1.
Substitute gluten free bread for sandwich \$2.

Pulled Pork House-brined, rubbed with smoky chipotle pork, with BBQ sauce and topped with coleslaw served on a brioche roll	10
Crab Sandwich Domestic lump blue crab cake, pickled radish, red pepper aioli, and coleslaw piled high on a toasted brioche	12
Grilled Chicken Club House Grilled chicken breast sliced, with apple wood bacon, lettuce, tomato, and Cajun mayonnaise on a toasted corn bread	11
Hot Dog Grilled all beef hot dog on a brioche bun Topping choices: Ketchup, mustard, onions, and relish	6
Herbed Chicken Salad Sandwich Chicken breast, celery, onions served with lettuce and tomato slices on Farmers' rustic toast	10
The Club Grilled Cheese Pimento cheese spread, fried green tomatoes on toasted cornbread	10
Tri-Brook Grill Burger 7 Hills Meat Co. local flame-grilled beef served with lettuce, tomato, onion on a grilled brioche bun. Choice of American, Cheddar, Swiss, or Pimento cheese.	12

Sides

Fresh Fruit (v,gf)	3	Basket of Sweet Potato Chips	6
Coleslaw (v,gf)	4	Basket of French Fries	6
Onion Rings (v)	5	Basket of Potato Chips	5

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

The Tri-Brook Grill offers products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe for the consumer with peanut, tree nut, soy, milk, egg or wheat allergies. Please inform your server of any allergies prior to ordering.